



Chocolate Brownies

with Double Chocolate Chips

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



Dark Chocolate Chips



White Chocolate Chips

Hands-on: 5 mins
Ready in: 45 mins

Why eat chocolate when you can eat double chocolate! That's why these brownies get sneaky white chocolate chips stirred into the mix. It takes hardly any effort to create a stunning effect on your brownies for a dessert with maximum wow-factor.

Pantry items

Butter, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

20cm square baking tin lined with baking paper

Ingredients

	8-10 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
dark chocolate chips	1 packet
white chocolate chips	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2230kJ (534Cal)	1820kJ (435Cal)
Protein (g)	6.3g	5.1g
Fat, total (g)	27.4g	22.3g
- saturated (g)	17.9g	14.5g
Carbohydrate (g)	63.7g	51.9g
- sugars (g)	55.7g	45.4g
Sodium (mg)	185mg	151mg

The quantities provided above are averages only.

*Nutritional information is based on 9 servings

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan.



Bake the brownie

Transfer the **brownie mixture** into the prepared baking tin and spread with the back of the wooden spoon. Bake the **brownies** until just firm to the touch but still a little soft in the middle, **25-28 minutes**. Allow to cool completely in the baking tin.

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownies more cakey and less fudgy, bake for an extra 5 minutes.

TIP: The brownies will firm up more once they've cooled.



Make the mixture

Crack the **eggs** into a large mixing bowl. Add the **chocolate brownie mix**, **dark chocolate chips**, **white chocolate chips**, melted **butter** and a pinch of **salt**. Stir together with a wooden spoon until well combined.



Serve up

When the brownies have cooled, slice into 9 squares and plate on a serving dish.

TIP: Store any leftover brownies in an airtight container in the fridge!

Enjoy!